

À LA CARTE MENU

2 courses of your choice (savory) 40 €

3 courses of your choice (savory) 50 €

For tables of more than 8 people agree on the menu for all guests.

STARTERS

Our “vitello tonnato” (3, 4, 9, 10)

Seared scallop, tomato consommé and green apple (9, 14)

Squash blossom stuffed with buffalo ricotta in tempura (1, 7)

FIRST COURSES

“Tagliatelle alla Nerano” with crudités of Mediterranean prawns (1, 2, 3)

Monograno Felicetti spelt “ditalini”, cream of “friggirelli” and Bra sausage (1, 7)

Creamed Carnaroli rice with roasted tomatos, spring onion and basil (7)

MAIN COURSES

American wagyu “bavetta” with seasonal vegetable “giardiniera” (80g per portion) (12)

Roasted chicken breast with bell peppers in consistency

Aubergine lacquered with miso, chickpea tahina and red onion (6, 11, 12)

Discover our courses of the day

DESSERT

“The Peach” in monoportion (3, 7, 8)

8 €

Cherry clafoutis with calvados ice cream (1, 3, 7, 12)

8 €

Savarin with elderberries, red fruits and vanilla (1, 3, 7)

8 €



Some products can be frozen on site using a blast chiller. For more information, please ask the restaurant's staff.

In case of allergies or intolerances, please ask the restaurant's staff for the allergens list.

TASTING MENU - PATH IN THE DARK

A 6-course itinerary designed to help you make the best choice and surprise you at every stage. Our chef's creative flair will transport you to the menu of your dreams.

6 courses, drinks excluded 80 €

WINE TASTING

3 glasses to pair with the courses 20 €

CHILDREN'S MENU

First course, main course and ice cream 20 €

BEVERAGE

WATER / DRINKS

Acqua Panna / San Pellegrino Water 4 €
San Pellegrino Drinks 4 €

BIRRA DEL PARCO

IPA / PISL 330ml 8 €

BITTERS, LIQUEURS AND SPIRITS

L'Aperitivo Nonino 5 €
Limoncello Organico Cracco 5 €
Amaro Bianco Cracco 5 €
Jefferson Amaro Importante 5 €
Anice Secco Speciale Vernelli 5 €
Vermuth Giusti 8 €
Gin Organico Cracco 8 €
Amber Gin Cracco - Limited Edition 8 €
Gin Apulia Selvatiq 8 €
Rum Flor de Caña - 12 Años 8 €
Bullet Bourbon Frontier Whiskey 8 €
Cognac "Very Special" - Hennessy 8 €
Calvados Morin Sélection 8 €

Hardy coffee 2 €

Our artisanal sourdough bread and cover charge 4 €



PORTOFINO EXPRESS

CRACCO PORTOFINO LANDS IN VILLA TERZAGHI!

This summer our brigades will collaborate with Cracco Portofino's **chef Mattia Pecis** to let you savour recipes **inspired by the sea-side region of Liguria** and tailor-made for our restaurant.

Violet prawn tartare,
green beans and basil

Spaghetti Monograno Felicetti,
"colatura di alici", crispy bread
and cedar dust

"Cappon magro
del Molo Umberto I"

by **chef Mattia Pecis**

(Triumph of 7 Tyrrhenian Sea specialties
cooked various ways)

OR
TRY THE TASTING MENU
€70

Special offer available **exclusively online**.

[DISCOVER THE MENU](#)

